

© EPODOC / EPO

PN - JP7039355 A 19950210  
 PD - 1995-02-10  
 PR - JP19930206924 19930730  
 OPD- 1993-07-30  
 TI - PRESERVATIVE FOR FOOD  
 IN - KANDA TOYOTERU; YAJIMA MIZUO  
 PA - LION CORP; ASAMA KASEI KK  
 IC - A23L3/3526 ; A23B4/14 ; A23L3/3472 ; A23L3/349 ; A23L3/3508 ; A23L3/3562 ; C12P1/04 ; C12P21/00  
 CT - JP3500051 A [ ]; JP2283269 A [ ]; JP4349846 A [ ];  
 JP2300106 A [ ]; JP5320017 A [ ]

© WPI / DERWENT

TI - Food preservative for addn. to fish- or meat-paste - comprises bacteriocin obtd. from *Lactococcus lactis* and at least one of e.g. organic acid, aminoacid, alcohol(s) etc.  
 PR - JP19930206924 19930730  
 PN - JP3042573B2 B2 20000515 DW200028 A23L3/3526 007pp  
 - JP7039355 A 19950210 DW199516 A23L3/3526 007pp  
 PA - (ASAM-N) ASAMA KASEI KK  
 - (LIOY ) LION CORP  
 C - C12P1/04 C12R1/225  
 - C12P21/00 C12R1/00  
 - C12P1/04 C12R1/225  
 - C12P21/00 C12R1/00  
 IC - A23B4/14 ;A23L3/3472 ;A23L3/349 ;A23L3/3508 ;A23L3/3526 ;A23L3/3562 ;C12P1/04 ;C12P21/00  
 AB - J07039355 Food preservatives consists of (1) bacteriocin produced from *Lactococcus lactis*; and (2) one or more of (a) organic acid and its salts, (b) amino acid; (c) antibacterial peptide or protein; (d) polysaccharides of sugar, saccharic acid, and amino sugar, and its partly decomposed cpds.; (e) spices, and their purified oil, or their paints, and/or (f) alcohols.  
 - Pref. (a) is formic acid, acetic acid, propionic acid, valeric acid, lactic acid, citric acid, tartaric acid, malic acid, fumaric acid, oxalic acid, succinic acid, adipic acid, pyruvic acid, glutaric acid, sorbic acid, or lauryl-sulphuric acid, and their salts. (b) is glycine, alanine, cystine, threonine, valine, lysine and/or arginine. (c) is protamine, and its decomposed cpds., lysozyme, and/or polylysine. (d) is pectin, oligo-galacturonic acid, galacturonic acid and/or chitosan. (e) is antibacterial spices (e.g. rosemary or mace), cinnamic acid, ferulic acid, caffeic acid, Hinoki-thiol, Moosodake (bamboo) extract, and/or tea polyphenols. (f) is propylene glycol and/or ethanol.  
 - USE - Food preservative is added to meat paste, or fish paste.  
 - In an example nisin produced from *Lactococcus lactis* subsp. *lactis* (0.1%), and sodium acetate (0.5%) were added to a paste of meat (1,000g), contg. onion (300g), flour (60g) and water (50g), formed into hamburgers, steamed for 25 minutes, and preserved at 25 deg.C for 8 days, with no change in odour, taste and colour. (Dwg.0/0)  
 OPD- 1993-07-30  
 AN - 1995-117843 [16]

© PAJ / JPO

PN - JP7039355 A 19950210  
 PD - 1995-02-10  
 AP - JP19930206924 19930730  
 IN - YAJIMA MIZUO; others:01  
 PA - ASAMA KASEI KK; others:01  
 TI - PRESERVATIVE FOR FOOD

- AB - PURPOSE: To obtain a food preservative having high shelf stability, safety to human and no influence on qualities of food.
- CONSTITUTION: This preservative for foods uses a bacteriocin produced by *Lactococcus lactis*, lactic acid bacteria and one or more selected from the group consisting of organic acids (salts), fatty acid esters of polyhydric alcohols, amino acids, peptides and proteins having antimicrobial activities, polysaccharides composed of saccharide, acids and amino sugar, their partial decomposition products, spices, its purified oil, plant components and alcohols.
- SI - C12P21/00
- I - A23L3/3526 ;A23B4/14 ;A23L3/3472 ;A23L3/349 ;A23L3/3508 ;A23L3/3562 ;C12P1/04
- C - C12P1/04 C12R1/225
- C12P21/00 C12R1/00